

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. (Previously Presented) A batter mix for use in the coating of food products, wherein said batter mix comprises 0.5-10% dry weight starch alkenyl succinate and 20-98% dry weight bleached and/or oxidised starch.
2. (Original) A mix according to claim 1 wherein the starch alkenyl succinate is starch octenyl succinate.
3. (Previously Presented) A mix according to claim 1 wherein the starch alkenyl succinate is starch sodium octenyl succinate.
4. (Previously Presented) A mix according to claim 1 wherein the starch alkenyl succinate is derived from a starch selected from potato starch, maize starch, wheat starch, rice starch, tapioca starch and a mixture of two or more thereof.
5. (Previously Presented) A mix according to claim 1 wherein the starch alkenyl succinate is derived from a waxy starch.
6. (Previously Presented) A mix according to claim 1 wherein the starch alkenyl succinate is stabilised.
7. (Previously Presented) A mix according to claim 1 wherein the bleached and/or oxidised starch is derived from maize starch, wheat starch and mixtures thereof.
8. (Previously Presented) A mix according to claim 1 further comprising a starchy material selected from: flour, native starch, modified starch and mixtures thereof.
9. (Previously Presented) A mix according to claim 1 further comprising water or a water-miscible liquid in a weight ratio of 0.5:1 to 1:1.5 with respect to the total starch content of the mix.
10. (Canceled)

11. (Previously Presented) A process for the production of a batter for coating food products including the step of mixing:

- 0.5-10% dry weight starch alkenyl succinate;
- 20-98% dry weight bleached and/or oxidised starch;
- water or a water-miscible liquid; and
- optionally, one or more other starchy materials and/or one or more additives.

12. (Original) A process according to claim 11 wherein the one or more other starchy materials are selected from one or more native starches, one or more modified starches, one or more flours and mixtures thereof.

13. (Previously Presented) A batter produced according to the method of claim 11.

14. (Previously Presented) A food product coated with a batter according to claim 13.

15. (Previously Presented) A food product according to claim 14 wherein the food products are selected from: meat, poultry, fish, seafood, vegetable, potato, fruit, cheese and vegetarian products and mixtures thereof.

16. (Original) A method of preparing a batter-coated food product comprising coating a food product with a batter according to claim 13.

17. (Original) A method according to claim 16 wherein the food product is pre- or part-cooked before being coated.

18. (Previously Presented) A method according to claim 16 wherein the coated product is fried or par-fried and/or frozen.

19. (Previously Presented) A food product prepared according to the method of claim 16.

20. (Original) A meat product coated with a batter comprising starch alkenyl succinate and bleached and/or oxidised starch.

21. (Previously Presented) A batter mix according to claim 1, wherein said batter mix comprises 1.5-8% dry weight starch alkenyl succinate and 25-80% dry weight bleached and/or oxidized starch.

22. (Previously Presented) A process according to claim 11, comprising mixing 1.5-10% dry weight starch alkenyl succinate and 25-80% dry weight bleached and/or oxidized starch.